

Return with FOOD VENDOR
application to the
City of Maricopa

Pinal County Environmental Health Services
31 N. Pinal St. Bldg. F * Florence, AZ 85132
(520) 866-6864 or toll free 1(866) 287-0209; fax (520) 866-6007

FOR OFFICE USE ONLY

EHTB- _____

Fee Received ☐ Yes ☐ No

Rcpt # _____

501 (c)(3) received ☐ Yes ☐ No

Application for Temporary Event Food Booth

- At least 2 weeks prior to the event, complete and return application with fee payable by check or money order.
- No applications and/or fees will be collected at event site.

Name of Event: STAGECOACH DAYS Type of Event: ☐ Athletic League ☒ Celebration

☐ Farmer's Market ☐ Fundraiser

☐ Other: _____

Event Date(s): 10/9/10 Food Service Begins: 10:00 A.M. / P.M. Ends: 10:00 A.M. / P.M.

Month/Day/Year

Event Location: PACANA PARK 19000 N. PORTER RD MARICOPA
NAME OF PARK / RAMADA OR AREA / CHURCH, FACILITY / ADDRESS

Name of Food Booth: _____

Food Booth Operator: _____ Phone #: _____

Applicant's Address: _____

Type of Documentation provided to indicate Lawful Presence in the United States: _____

1. List all foods and beverages that will be served.

Main Dishes/ Side Dishes	Condiments/Garnishments	Snack Foods	Beverages

➤ FOOD MAY NOT BE PREPARED AT HOME OR IN A NON-PERMITTED FACILITY

➤ Any changes to the menu must be submitted to and approved by the Department at least 10 days before the event.

➤ Each menu is limited to three (3) potentially hazardous foods:

- Raw Animal Foods (Beef, chicken, fish, goat, lamb, pork, seafood, turkey, etc.)
- Dairy Products (ice cream, soft serve, yogurt)
- Cooked Plant Foods (Cooked rice, refried beans, cooked vegetables)
- Eggs
- Melons

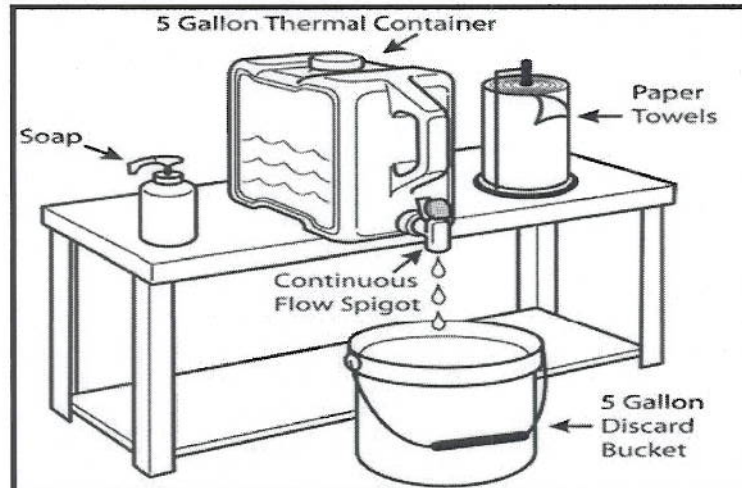
2. Where will the food be prepared? ☐ On-site in the Booth ☐ Permitted Establishment

Name of Establishment: _____ Phone #: _____

Address: _____

Permit #: _____

3. How will cold food be kept below 41° F? (e.g., meats, poultry, seafood, dairy products)
- ☐ Ice Chest # _____
- ☐ Refrigerator
4. How will food be kept above 130° F? (e.g., cooked, ready to serve meat, poultry, rice, vegetables, etc.)
- * Wood Fires may be used for cooking, but not hot holding
- ☐ Electric Roasters # _____
- ☐ Propane Stove Burners # _____
5. Hand-washing facility inside booth must consist of:



6. Utensils, cutting boards, etc. must be washed, rinsed, and sanitized in a three compartment sink setup.
- *Formula for sanitation solution: one (1) tablespoon of fresh bleach for every gallon of water
7. Food Booth Enclosure/Concession Trailer:
- ☐ Food Booth (With screening, overhead covering and floor)
- ☐ Tent (screening on 4 sides, covered ground, concrete pad, or asphalt, overhead covering, and 1 door)
- ☐ Concession Trailer or Mobile Food Unit
8. Water Supply: _____
9. Wastewater Disposal: _____
10. Power Source: _____

I hereby consent to inspection by Pinal County Environmental Health Services. I acknowledge that receipt and retention of this Permit depends on compliance with the Food Code. I understand that:

1. Food must be prepared on-site at the event or in a kitchen approved by the Department.
2. An on-site inspection will be conducted by the Department to verify compliance with the Food Code.
3. If any violations are found, I cannot operate until all violations are corrected.
4. Menus are limited to three (3) potentially hazardous foods.
5. Application fees are non-refundable.

Signature _____

Date _____

Department Use Only:

Application Reviewed By: _____ Date: _____

Comments: _____

Approval: ☐ Recommended ☐ Denied